

THE OLD JAZZ

DRINKS & DINNER

SUSHI MONDAY

Every Monday
all **sushi** for **€13,50** per dish

COCKTAIL THURSDAY

Every Thursday
all **cocktails** and **gin-tonics** for **€8,95**
from 17.00 to 22.00 o'clock

TO START WITH

CRISPY PITA | 8

sun-dried tomato aioli

PATA NEGRA - 70 GRAMS | 16

thin sliced Iberico ham with bread

STIR-FRIED VONGOLE | 14

lime leaf | ginger | oyster sauce

UMAMI OYSTERS - 6 PIECES | 24

ginger tangerine ponzu | lime

EDAMAME | 9

truffle dressing

STARTERS/TO SHARE

BEEF TATAKI | 16

pineapple chutney | soy yuzu gel | pickled radish | pistache crumble

SHRIMP 'N' SPINACH | 15

truffle dressing | Parmesan | crispy leek

RENDANG TACOS - 3 PIECES | 16

beef | passion fruit gel | chives | coconut crumble

PANI PURI STEAK TARTARE - 4 PIECES | 16

alfalfa | pickled red onion

GLAZED PORK BAO BUNS - 2 PIECES | 14

beansprout kimchi | Kewpie | pickled cucumber

SURF 'N' SURF SKEWERS - 2 PIECES | 15

chorizo | wild prawn | hummus

MINI WAGYU BURGERS - 2 PIECES | 14

cheddar | bacon | Old Jazz burger sauce | sesame bun

PAN-FRIED SCALLOPS | 18

celeriac puree | yuzu kosho beurre blanc | red beetroot salad | crispy enoki

CHICKEN BAO BUNS - 2 PIECES | 14

coleslaw | tobanjan mayonnaise | pickled red onion

STICKY RIBS | 14

beansprout kimchi | spring onion | bulgogi | roasted rice

DUCK SPRING ROLL | 17

hoisin

GYOZA | 16

beef bulgogi | crispy chili oil dip | lavas

VEGA BAO BUNS - 2 PIECES | 14

jackfruit | BBQ sauce | red cabbage

NASU DENGKAKU | 10

eggplant | mirin | miso | sake

GENERAL TSO CAULIFLOWER | 10

tomato | garlic | ginger

LOADED FRIES

JAPANESE FRIES | 8

furikake | spring onion | Japanese mayonnaise | miso curry

SPANISH FRIES | 8

chorizo | parsley | bravas mayonnaise

SIDE DISHES

FRIES | 4.5

STIR-FRIED SPINACH | 4.5

STIR-FRIED VEGETABLES | 5

PADRON PEPPERS | 6

SUSHI & SASHIMI *there is cucumber in all rolls*

CHICKEN ROLL | 19

crispy chicken | garlic crumble | tobanjan sauce

SURF 'N' TURF ROLL | 20

beef sashimi | tempura gamba | truffle mayonnaise | unagi sauce

CRISPY TUNA NIGIRI - 5 PIECES | 16

tuna tartare | wasabi mayonnaise | miso curry | spring onion

TORCHED BEEF NIGIRI - 5 PIECES | 20

torched flank steak | crispy garlic | tsuyu lacquer

CRUNCHY TEMPURA ROLL | 20

tempura gamba | trout eggs | wasabi mayonnaise | unagi sauce

TORCHED SEAFOOD ROLL | 20

torched salmon sashimi | tempura gamba | miso curry | spicy crumble

RED DRAGON ROLL | 20

lobster salad | masago | miso mayonnaise | kataifi

SPICY TUNA ROLL | 20

tuna sashimi | tuna tartare | rocoto mayonnaise | red pepper | leek crumble

DRAGON ROLL | 20

salmon tartare | miso curry | Japanese mayonnaise | bell pepper crumble

SALMON NIGIRI - 5 PIECES | 18

torched salmon sashimi | Japanese mayonnaise | tobiko | tsuyu lacquer

THE OLD JAZZ STYLE SASHIMI | 16

tuna | salmon | hamachi | wakame | wasabi

AVOCADO ROLL | 16

Japanese mayonnaise | leek crumble

TEMAGO ROLL | 16

Japanese egg | Japanese mayonnaise | miso curry | chives | furikake

MAINS

CONFIT DE CANARD | 28

tsuyu lacquer | peach chutney | za'atar | stir-fried vegetables

VEAL CHEAK - 250 GRAMS | 30

red wine sauce | chimichurri | bimi | potato puree

STEAK DIANE - 250 GRAMS | 30

mushroom sauce | stir-fried mushrooms | parsley

SEABREAM FILLET | 30

stir-fried spinach | garam masala beurre blanc | pumpkin puree | chorizo

TRUFFLE RIGATONI | 26

Parmesan | mascarpone | spring onion oil

optional with lobster + 10

CÔTE DE BOEUF SIMMENTALER 800 GRAMS (2 PERSONS) | 34 p.p.

loaded fries | sauce of your choice | bimi

DESSERTS

CAFÉ GOURMAND | 10

5 friandises with coffee or tea

DARK FRUIT CHOCOLATE CHEESECAKE | 10

Amarena mousse | chocolate sauce

AMARENA SUNDAE | 10

merengue | yogurt ice-cream | Amarena mousse | cassis gel

APPLE DONUT | 9

cinnamon ice-cream | caramel sea salt mousse

SGROPPINO | 9

lime | wodka | prosecco

SAY CHEESE | 16

5 types of cheese | apple syrup | fig bread

'Say Jazz to
an amazing
evening'